

Wagyu set menu \$90pp

To celebrate our 2nd anniversary,
our Chef Lucas has designed
a Japanese Wagyu Set Menu that will
make you travel to the heart of Japan.

Snack

Edamame

Wagyu tartare sushi, truffle aioli, fresh green chilli

Sashimi

Tuna, Ōra King Salmon, Kingfish

Upgrade to 5 varieties +\$8pp

Add Nigiri +\$6 per piece

Starters *to share*

Wagyu sumiyaki, cucumber, shiso

Wagyu shabu shabu, cos lettuce, pine nuts

Wagyu tataki, ponzu, chive, ginger oil

Soy sauce braised potato

Spinach ohitashi, nori, sesame seeds

Wagyu croquette, karashi sour cream

Mains *Choice of one per person*

Teriyaki chicken Soy glaze, parsnip, mustard seeds

Wagyu sirloin yakiniku Grilled carrot, ginger dressing

Teppanyaki snapper Sake lee sauce, caulilini

To finish

Dessert & green tea

Drinks pairing:

Soft \$36 - 3 drinks

Sunrise spritz

Yuzu & grapefruit lemonade

Non #3

Alcoholic \$70 - 4 drinks

Dassai Junmai Daiginjyo

Kumamoto 'Kikuka' Chardonnay NV

Choice of:

Grace 'Toriibira Vineyards' Pinot Gris 20

or

Sato 'Northburn' Pinot Noir 2019

Choya 'SingleYear' Umeshu

